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ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE

PENGARUH BAHAN TAMBAHAN DAN LAMA FERMENTASI TERHADAP KARAKTERISTIK IKAN TERI (STOLEPHORUS SP.) FERMENTASI (BUDEE)

ABSTRACT

PENGARUH BAHAN TAMBAHAN DAN LAMA FERMENTASI TERHADAP KARAKTERISTIK IKAN TERI (Stolephorus sp.) FERMENTASI (BUDEE)

EFFECTS OF ADDITIONAL SUBSTANCES ON CHARACTERISTICS OF ANCHOVY (Stolephorus sp.) FERMENTATION (BUDEE)

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ABSTRACT

This research aims to study the manufacture of budee using anchovy (*Stolephorus sp.*) which was fermented with variations of additional ingredients (salt, rice, and palm sugar) and duration of fermentation. This study used a completely randomized design of 2 factors. The first factor was the additional ingredients (K), K1 = 15% salt, K2 = 15% salt+10% rice, K3 = 15% salt+5% palm sugar. The second factor was the duration of fermentation (W), W1 = 0, W2 = 22, W3 = 33, and W4 = 44 days. The results showed that the longer the fermentation caused the fish meat protein content of budee, budee protein content, moisture, and pH of budee decreased ($P < 0.05$). While total volatile nitrogen (TVN) and total lactic acid of budee increased ($P < 0.05$). The addition of 15% salt generally produced budee with protein and moisture contents higher, and total lactic acid lower than the budee with the additional substances of 15% salt +10% rice and budee with 15% salt+5% palm sugar. The best treatment based on the flavor and color organoleptic test was obtained from the budee with additional substance of 15% salt+5% palm sugar and fermented for 44 days.

Key words: Budee, anchovy (*Stolephorus sp.*), salt, rice, palm sugar, and fermentation.

ABSTRAK

Penelitian ini bertujuan untuk mempelajari pembuatan budee menggunakan ikan teri (*Stolephorus sp.*) yang difermentasi dengan variasi bahan tambahan (garam, nasi, dan gula aren) dan lama fermentasi. Penelitian ini menggunakan Rancangan Acak Lengkap 2 faktor. Faktor pertama adalah bahan tambahan (K) yaitu K1 = garam 15%, K2 = garam 15% + nasi 10%, K3 = garam 15% + gula aren 5%. Faktor ke-2 adalah lama fermentasi (W) yaitu W1 = 0, W2 = 22, W3 = 33, dan W4 = 44 hari. Hasil penelitian menunjukkan bahwa semakin lama fermentasi menyebabkan kadar protein daging ikan budee, protein budee, kadar air, dan pH budee menurun ($P < 0,05$). Sedangkan total volatil nitrogen (TVN) dan total asam laktat budee meningkat ($P < 0,05$). Bahan tambahan garam 15% umumnya menghasilkan kadar protein dan kadar air yang lebih tinggi, dan total asam laktat yang lebih rendah dari pada budee dengan bahan tambahan garam 15%+nasi 10% dan budee dengan garam 15%+gula aren 5%. Perlakuan terbaik diperoleh dari uji organoleptik rasa dan warna menggunakan bahan tambahan garam 15%+ gula aren 5% dan lama fermentasi 44 hari.

Kata kunci : Budee, ikan teri (*Stolephorus sp.*), garam, nasi, gula aren, dan fermentasi.